

His School occupies the new house erected the last year, to which your system of Ventilation was applied.

I consider his opinion in regard to the advantages of your system, as entitled to great weight from his scientific knowledge, long experience, and intelligence. I concur fully with him in his views of the superiority of your system over all others. Indeed I do not think I shall state the matter too strongly, when I say that it is the only efficient plan yet devised for the ventilation of public and private buildings.

I am Sir, with great respect,

Your obed't servant,

GEORGE HOOD,

Mayor.

H. RUTTAN, Esq., &c., &c. }  
Coburg, Canada. }

#### CHEAP WASH FOR COTTAGES.

For the outside of wooden cottages, barns, out-buildings, fences, &c., where economy is important, the following wash is recommended:

Take a clean barrel that will hold water. Put in it half a bushel of fresh quicklime, and slake it by pouring over it boiling water sufficient to cover it 4 or 6 inches deep, and stirring it till slaked.

When quite slaked dissolve in water, and add two lbs. of sulphate of zinc, (white vitriol) which may be had of any of the druggists, and which in a few weeks, will cause the white-wash to harden on the wood-work. Add sufficient water to bring it to the consistency of thick whitewash. This wash is of course white, and as white is a color which we think should never be used except upon buildings, a good deal surrounded by trees, so as to prevent its glare, we would make it a fawn or drab color before using it.

To make the above wash a pleasing cream color add 4 lbs. yellow ochre.

For a fawn color, take 4 lbs. umber, 1 lb. Indian red, and  $\frac{1}{2}$  lb. lampblack.

Lampblack, when mixed with water colors, should first be thoroughly dissolved in alcohol. Yellow ochre, Indian red, &c., are all sold in dry powders at a few cents per pound.

To make the wash grey or stone color, add 1 lb. raw umber, and two lbs. lampblack.

The color may be put on with a common whitewash brush, and will be found much more durable than a common whitewash, as the sulphate of zinc sets or hardens the wash.

*Cheap wash for Cottages of brick, stone, stucco or rough-cast.* Take a barrel, and slake off a bushel of fresh lime as before mentioned; fill the barrel two-thirds full of lime. Water solve in water and add three pounds of sulphate of zinc. The whole should be of the thickness of paint, ready for use with the brush. The wash is improved by the addition of a peck of white sand stirred in just before using it. The color is a pale stone-color, nearly white.

To make it fawn color, add 1 lb. yellow ochre, 2 lbs. raw umber, 2 lbs. Indian red.

To make it a drab, add 1 lb. Indian red, 1 lb. umber, 1 lb. lampblack.

This wash, which we have tested thoroughly, sets and adheres very firmly to brick work or stucco, is very durable, and produces a very agreeable effect.—*Downing's Architecture.*

#### MODES OF CURING HAMS

The Maryland Agricultural Society awarded four premiums to the following *Recipes* for curing Hams; a process of Domestic Economy for which Virginia as well as Maryland has become distinguished.

T. E. Hamilton's Recipe.—*First Premium.*—To every 100 pounds pork take 8 pounds of G. A. salt, 2 ounces saltpetre, 2 pounds brown sugar,  $1\frac{1}{2}$  ounces of potash, and 4 gallons of water. Mix the above, and pour the brine over the meat, alter it has lain in the tub for some two days. Let the hams remain six weeks in brine, and then dried several days before smoking. I have generally had the meat rubbed with fine salt when it is packed down. The meat should be perfectly cool before packing.

J. Green's Recipe.—*Second Premium.*—To 1000 pounds of pork, take half a bushel and half a peck of salt, 3 ounces of saltpetre, 3 pounds of sugar, and 2 quarts of molasses. Mix—rub the bacon with it well; keep on for three weeks in all; at the end of nine days take out the hams, and put those which are at the top to the bottom.

R. Brooks, Jr.'s Recipe.—*Third Premium.*—One bushel of fine salt, half bushel ground alum, salt, one and a half pounds to a thousand pounds of pork; left to lie in pickle four weeks; hung up and smoked with hickory wood until the rind becomes a dark brown.

C. D. Slingsluff's Recipe.—*Fourth Premium.*—To 100 pounds green hams, take 8 pounds G. A. salt, 2 pounds brown sugar, or molasses equivalent, 2 ounces pearlshies, 4 gallons water; dissolve well, skimming off the scum arising on the surface. Pack the hams compactly in a tight vessel or cask, rubbing the fleshy part with fine salt. In a day or two pour the above pickle over the meat, taking care to keep it covered with pickle. In four to six weeks, according to the size and weight of the hams, (that is to say, the longer period for heavy hams,) hang up to smoke with green hickory wood. I have put up hams for the last twelve or fifteen years by the recipe with uniform success, equal at all times to the sample now presented.

*INVENTION.*—The Oswego Times says that a Mr. Weeks of that city, has invented a paddle wheel for steamboats, called the "Abligus Paddle Wheel," which it is believed by good judges will entirely supersede those now in use. The advantage of this wheel consists in the shape of the paddles. They are angular, and instead of striking the water with a succession of flat jarring blows, they come in contact with it *obliquely* and, without losing any of the motive power, exert an equal continual force, which at once accelerates